

HAMPTON VA

NEWS RELEASE

For immediate release

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Recycling program helps get rid of used oil from your fried turkey

Nov. 6 2013 - If you plan to deep fry a turkey for Thanksgiving you can get rid of the used oil and help the environment by taking part in the Deep Fryer Oil Recycling Event on Saturday, Nov. 30.

The recycling effort is sponsored by the Fats, Oils and Grease programs in Hampton and Newport News. When fats, oils and grease (including food scraps, gravies, icing and dairy products) are poured down the drain they quickly begin to cool and cling to sewer pipes. The eventual buildup can cause clogs that result in sanitary sewer overflows and backups in homes and businesses. Not only is that bad for the environment, but it could require a costly cleanup.

This Thanksgiving, Hampton residents are encouraged to pour used deep fryer oil (only) back into the original container or another closed container and take it to the recycling booth at the corner of Power Plant Parkway and Pine Chapel Road in Hampton between 10 a.m. and 2 p.m. Saturday, Nov. 30.

Newport News is accepting used fryer oil from its residents from 8 a.m.-4 p.m. at the Compost Facility, 550 Atkins Way on Nov. 30, and from 8 a.m.-4 p.m. every Monday through Saturday after that.

Whether it's Thanksgiving or any other day, residents are urged to:

- Never pour grease directly down the drain. Instead pour it in an old soup can, place the can in the freezer, and then dispose of the grease in the trash once it hardens.
- Avoid using the garbage disposal, because food particles mix with cooling grease and accentuate grease buildup problems.
- Use sink strainers or drain screens, and dispose of food caught in the strainer in the trash can.
- Always scrape any food scraps off dishes and wipe dirty dishes with a paper towel before washing them.

For more information, go to <http://www.hampton.gov/fog> or call Brianna Venner, coordinator of Hampton's Fats, Oil and Grease program, at 757-726-2962. You can also Watch Venner on Round Robin at <http://www.youtube.com/user/HamptonVAGovernment/videos?query=grease>

For more information about the Newport News programs, go to <http://www.nngov.com/public-works/ww/resources/fog> or call Joyce Heffington, coordinator for the Newport News Fats, Oil, and Grease Program, at 757-926-2468.

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